

The Random Jottings of Donald Jay from Nelson in Pendle.

In the small town of Colne, the children had a peculiar fondness for concocting bizarre sandwiches

Once upon a time in the charming county of Lancashire, there lived a group of children who had a knack for turning ordinary ingredients into extraordinary snacks. These treats, although unusual to some, held a special place in their hearts and taste buds. Let me take you on a journey back to their Lancashire childhood and share their funny story.

In the small town of Colne, the children had a peculiar fondness for concocting bizarre sandwiches. One day, young Billy, known for his wild imagination, decided to create the ultimate treat—a banana butty. He meticulously chopped the banana into tiny pieces and spread them evenly on two rounds of bread. The result was a peculiar combination of flavors that surprisingly delighted the taste buds of his friends. From that day forward, the banana butty became a beloved classic in the region.

But the adventures in snack land didn't stop there. The children discovered another curious delicacy—sliced raw onion soaked in slightly sweetened vinegar. This peculiar sandwich filling sat on the dining table 24 hours a day, ready to be slapped between two slices of bread. The tangy, pungent flavor of the onion was an acquired taste, but once the children developed a liking for it, they couldn't resist this peculiar sandwich.

Not content with just onions, the children ventured further into the realm of oddity. They stumbled upon a creation called "pobbies." Pobbies were made by breaking bread into small pieces and sprinkling sugar on top. Then, warm or cold milk was poured over the sugary bread, creating a soggy yet strangely delightful concoction. It may sound unconventional, but to those Lancashire children, pobbies were a breakfast treat that brought joy to their mornings.

Raw sausages also made an appearance in their culinary adventures. Although not exactly a snack, the children couldn't resist the temptation of nibbling on a raw sausage before it made its way into the frying pan. It became a pre-cooking ritual, a quirky tradition that made the sausages taste even better once cooked. They swore by the belief that raw sausages held a secret flavor that cooked ones could never replicate.

As the children reminisced about their childhood, they recalled a friend's family who had a peculiar love for condensed milk. They found it amusing how this thick, sweet treat never appealed to them personally. But oh, the sight of their friend indulging in condensed milk brought giggles and memories that still made them chuckle to this day.

Amongst all these peculiar treats, there was one classic that stood the test of time—jam butties. The children's mothers would lovingly prepare these simple yet delightful sandwiches, spreading a generous amount of homemade jam between slices of fresh bread. These sweet treats brought smiles to their faces and sticky fingers, creating lasting memories of childhood bliss.

Another delicacy that might raise an eyebrow was a dish cooked by Billy's mother—steak and cow heel. The cow heel bones, with little bits of meat still clinging to them, were left as a special treat for Billy. He would gnaw on these bones, savoring every morsel that his mother couldn't quite remove. Billy's love for the cow heel bones, both raw and cooked, was a testament to his adventurous palate.

And so, in the heart of Lancashire, these children found joy in the most unusual of treats. Their laughter echoed through the streets of Colne as they devoured their banana butties, onion sandwiches, pobbies, and raw sausages. Their tastes may have been eccentric, but their memories were filled with laughter and the simple pleasures of childhood. And to this day, whenever they gather, they still reminisce about their Lancashire treats, laughing at the oddity of it all and cherishing the bond forged over their shared love for peculiar snacks.

By Donald Jay